ABSTRACT

A whipping cream which retains milky flavor/body taste and material properties and combines inconsistent functions, i.e., good meltability in the mouth and thermal stability in shape retention/unsusceptibility to water separation, is obtained by a relatively easy method. An O/W emulsion for whipping creams (referred to as "low-water-content emulsion") is provided. When added to a whipping cream, the emulsion not only can enhance milky flavor and body taste but also enables the cream to reconcile good meltability in the mouth with thermal stability in shape retention/unsusceptibility to water separation.